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MRS FIELDS' APPLE OATMEAL COOKIES

Categories: Cookies, Mimi Yield: 48
servings 2 1/2 c Flour

1 c Quick oats (not instant) 1/2 ts Salt

1 ts Soda

1 ts Cinnamon

1/4 ts Cloves

2 ts Grated lemon zest 1 c Dark brown
sugar, packed 3/4 c Butter

1 lg Egg

1/2 c Unsweetened applesauce 1/2 c
Honey

1 c Fresh apple, peeled and Finely
chopped (1 med apple) 1 c Raisins (6
oz) Topping:

1/2 c Quick oats

Preheat oven to 300°F.

In a medium bowl combine flour, oats,
salt, soda, cinnamon, cloves and lemon
zest. Mix well and set aside. Cream

sugar and butter together in a large bowl using an electric mixer. Add egg, applesauce and honey and beat at medium speed until smooth. Add the flour mixture, fresh apple and raisins, and blend at low speed until just combined. Dough will be quite soft. Drop by rounded tablespoons onto ungreased baking sheets, 1 1/2 inches apart. If you wish, sprinkle cookies with oats. Bake 23-25 minutes or until bottoms are golden.